

tivated. They are fit for market when the young sprouts begin to break through the surface of the soil. The roots, being perennial, can be used over and over again for two to three years after the stalks are cut off, but, as the roots are also edible, it is usual to dig up the whole plant; moreover, the young stalks keep better with the roots on.

"In cold regions, like Hokkaido or northern Hondo, the roots must be well covered with earth in winter. The seeds collected from 1-year-old plants are considered to be worthless, as they give rise to plants which run to flowering shoots the first year. Properly, the seed should be collected from 2-year-old plants. The seed keeps its vitality for three years. Twenty pounds are required per acre. The average crop of last two seasons realized about \$200 per acre in Japan.

"As to soil, loam with plenty of moisture is preferable, but light black soil or any other light soil, provided the ground is not too dry, serves very well.

"Cooking methods: (1) The green leaves and stalks are eaten raw, with vinegar and sauce as a salad; also they are used as an ingredient in soups, imparting a good flavor. (2) The young blanched stalk is eaten raw like celery; or, after boiling, is eaten like asparagus, with sauce. Either way it is edible, skin and all. (3) The roots, after the young blanched stalks are cut off, are chopped into pieces about  $1\frac{1}{2}$  inches long and parched in a pan with lard or butter until they get quite tender; then sugar and soy is added according to taste. There are several other methods of cooking, but the above will be found the most suitable for the foreign palate."

Received as *Cryptotaenia japonica*.

For previous introduction, see S. P. I. No. 45247.

#### 46138. *HIBISCUS MACROPHYLLUS* Roxb. Malvaceæ.

From Cairo, Egypt. Presented by the director, Horticultural Section, Gizeh Branch, Ministry of Agriculture. Received June 22, 1918.

A tree or shrub of eastern Bengal and the Eastern Peninsula, the bark of which yields a strong cordage fiber valued by the Burmans. (Adapted from *Watt, Dictionary of the Economic Products of India*, vol. 4, p. 242.)

#### 46139. *CITRUS* sp. Rutaceæ.

From Ichang, Hupeh, China. Collected by Mr. Frank N. Meyer, Agricultural Explorer for the Department of Agriculture. Received February 25, 1918.

The fruit was decomposed and the label accompanying it illegible.

#### 46140. *CASSIA GRANDIS* L. f. Cæsalpiniaceæ.

From Cairo, Egypt. Presented by the director, Horticultural Section, Gizeh Branch, Ministry of Agriculture. Received June 25, 1918.

"A small wing-leaved tree of the legume family, producing an abundance of yellow flowers native to the East Indies and now common in most tropical countries. It produces a smooth cylindrical pod twice the thickness of the finger and sometimes 2 feet in length. The interior is divided into numerous transverse portions, each containing a seed embedded in pulp of a sweet taste, which forms an important laxative medicine. The leaves, as also those of *C. alata*, are used as a cure for ringworm." (*Smith, Dictionary of Popular Names of Economic Plants*.)

For previous introduction, see S. P. I. No. 33781.